Allegany County
HEALTH DEPARTMENT
"Healthy People, Healthy Communities"

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HACCP/Food Safety Program:

INSTRUCTIONS

- Type in the name & address of your facility into the [Establishment Name] fields on each page.
- Enter in all menu items that are served; you may exclude non-potentially hazardous menu items that are not handled by your staff (e.g. bagged potato chips).
- Place an "X" in the menu item's row under all critical control point columns that apply. (Hints: all menu items must be received (CCP1); items that are thawed or cooked from frozen go through a thaw step (CCP2); items that are handled by your staff and go through a prep step (CCP5), the cooling step (CCP7), the reheating step (CCP8) apply to facility-cooled/reheated products; and the transportation step (CCP9) only applies to caterers.)
- Go through each CCP detail page and:
  a. Remove the monitoring procedures that do not apply (e.g. rare whole roasts, removed oxygen packaging, etc.).
  b. Add monitoring procedures that are not already included (e.g. special processes).
  c. Remove or add any applicable equipment you utilize for each CCP.
- Fill out the Procedures for Employee HACCP Training page detailing how your staff will be trained on these procedures; type your name into the [Owner Name] field to the right of "Prepared By:".
- This Introduction Page can be omitted from submission to this office. It can be kept with the completed HACCP Food Safety Program document in the facility.
- Print the plan, sign the Procedures for Employee HACCP Training page in the signature field under the "Prepared by:" field.
- Scan/email/fax or mail the completed plan to: **Allegany County Health Department, Environmental Health Division, P. O. Box 1745, Cumberland, MD 21501-1745**. Once the plan is reviewed and approved you will receive notification from this office. Please make a copy of this plan for your records and maintain a copy inside the food preparation area of the establishment.

HACCP/FOOD SAFETY PROGRAM

I. Introduction:

Hazard Analysis Critical Control Points ("HACCP") is a comprehensive food safety and inspection system that goes beyond routine inspections of equipment and appearance and helps uncover and solve dangerous defects in food handling.

HACCP looks at the **flow of potentially hazardous foods** – the path that food travels throughout the food service operation. WE must follow this path from recipe development through delivery of products, storage, preparation, holding or displaying, serving, cooling and storing leftovers for the following day, and reheating foods. Each step of the way poses the risk of contamination due to mishandling.

The most common ways food is mishandled:

- Incorrect food storage, leading to cross-contamination;
- Inadequate temperature control;
- Preparing food several hours before a meal and leaving it unprotected;
- Inadequate/improper hand washing procedures;
- Failure to use/incorrect use of disposable gloves or sanitized utensils for handling ready-to-eat foods.

II. THE HACCP SYSTEM:

A. The Seven Steps of a HACCP Program- Outline:

Step 1 - Identify Potentially Hazardous Foods
Step 2 - Identify Critical Control Points
Step 3 - Set up Procedures and Standards
Step 4 – Monitor Critical Control Points
Step 5 – Take Corrective Action
Step 6 - Develop HACCP Record Systems
Step 7 – Verify that the HACCP Program is working

Examples: The HACCP Production Flow Chart; General Product Flow of many hot foods that are Potentially Hazardous; General Product Flow of many cold foods that are Potentially Hazardous.

B. Step By Step:

1. Step 1- IDENTIFY POTENTIALLY HAZARDOUS FOODS ("PHF's)

a. What is a PHF?

- PHF's may be products served as separate items or ingredients in recipes. Whether served alone or as ingredients in recipes, PHF's are especially vulnerable to pathogenic microorganisms that are the major cause of foodborne illness.
- "**Potentially Hazardous foods**" defined? The US Food and Drug Administration (FDA) identifies PHS's as:
    - Food of animal origin that is raw or heat-treated;
    - Food of plant origin that is heat treated or consists of raw seed sprouts, cut melon, and garlic-in-oil mixtures.
- Examples of PHF's include:
    - Eggs and egg products
    - Meats (i.e., pork, beef, lamb)
    - Poultry
    - Milk and milk products
    - Fish and seafood
    - Tofu or other soy protein foods
    - Baked potatoes

b. Recognize "The Flow of Food":

- "The Flow of Food" is the path that food travels from the point a recipe is developed, to delivery of the products to your facility, to the point of service to your client. The sequence may include the following:
    - Development of recipe

- Purchase of ingredients and supplies
- Delivery of ingredients and supplies
- Storage of ingredients and supplies
- Preparation – thawing, processing, and cooking
- Holding or displaying of food
- Service of food
- Cooling and storing of food
- Reheating for service

c. Identify hazards such as:
   - Bacterial contamination
   - Survival of bacterial contamination
   - Biological, physical and chemical contamination
   - Cross-contamination

d. Estimate risks:
   - Review your operation's capacity to control the hazards involved in the foods that you serve.
   - If you serve a large number of potentially hazardous foods, several factors can increase the chance of foodborne illness:
     - **Type and age of customers** (young, elderly, or immune suppressed customers may have very low resistance to foodborne illness); vendors/distributors (must be approved);
     - **Equipment and facilities** (must be in good working condition);
     - **Employees** (must be trained in safe food handling and preparation procedures).

2. STEP 2 – IDENTIFY CRITICAL CONTROL POINTS

   - Refer to Section III, **Critical Control Points for this Program** for detailed information.

3. STEP 3 – SET UP PROCEDURES AND STANDARDS

   - Establish the standards (criteria) for each critical control point as well as standards to prevent cross-contamination.

4. STEP 4 – MONITOR CRITICAL CONTROL POINTS

   - Monitoring (checking to see that the standards/criteria are met) is one of the ***most important*** aspects of the HACCP system. To monitor you must:
     - Focus on critical control points throughout the flow of food;
     - Determine whether standards are being met.

5. STEP 5 – TAKE CORRECTIVE ACTION

- Corrective action must be taken promptly if the standard for a critical control point has not been met (e.g., continuing to heat to a specified temperature, sanitizing a utensil, etc.).
- Document corrective action to maximize your system's effectiveness.

6. STEP 6 – DEVELOPING HACCP RECORD-KEEPING SYSTEMS

- The HACCP system **requires** a record keeping-system for all critical control points. Logs and charts used for record-keeping must be simple, accessible and scheduled so that employees can complete them quickly and consistently.
- Document the monitoring of critical control points, occasions when standards are not met, and all corrective action taken.

7. STEP 7- VERIFY THAT THE HACCP PROGRAM IS WORKING

- Once your HACCP system is implemented, you must verify (confirm) that it is effective over time. Both internal (quality control) and external (health department) verifications are helpful.
- Revisions to your operation's system may become necessary, e.g., changing to a prepared (convenience) item when even revising the recipe and/or flowchart will not correct the problems that are occurring.
- A HACCP system is meant to be continually updated. Adjustments may need to be made when:
    - There are changes in customers, vendors/distributors, menu items,
    - Equipment and facilities create new hazards;
    - When these changes make some of the standards or corrective actions obsolete.

HACCP PLAN

Establishment Name & Address

Menu Item	CCP 1: Receiving	CCP 2: Cold Holding	CCP 3: Thaw	CCP 4: Preparation	CCP 5: Cook	CCP 6: Hot Holding	CCP 7: Cooling	CCP 8: Reheat	CCP 9: Transportation	CCP 10: Time-Only

HACCP PLAN

[Establishment name & address]

CCP1: Receiving

Monitoring Procedure:

- Source is Approved (i.e. the source of food or food ingredients is accepted by the Department because the food or food ingredients from the source are not adulterated and regulated by an approving authority (when required).
- Food not adulterated, containing poisonous or deleterious substance, diseased, contaminated, filthy, putrid, decomposed, or otherwise unfit for human consumption.
- Cans are not swollen or dented.
- Frozen products are received hard frozen (i.e. frozen solid)
- Pasteurized crab meat and reduced oxygen packaged products (with no other method of bacteriological barrier) are received less than or equal to (≤) 38° F unless otherwise specified by manufacturer.
- Refrigerated products are received ≤ 41 ° F
- Shell eggs (i.e. raw eggs produced by chickens for human consumption) and shellfish (i.e. oysters, clams, mussels, and scallops [in any form except when the final product is the adductor muscle only]; includes shucked or in the shell, whole or in part, or raw [including post-harvest processed] are received at an ambient temperature ≤ 45 ° F.
- Shellfish tags are maintained on premises for 90 days from the date of the last of the lot are sold/used.
- Egg invoices/records maintained on premises for 90 days.
- Refrigerated or frozen food observed in compliance with the above standards will be placed immediately into refrigeration or freezer units respectively.

Corrective Action:

- Refuse delivery
- Return food
- Discard food
- Cans that are dented during the stocking process (*after receiving)* may be opened, the food product transferred into a food container, and refrigerated.

Verification:

- Manager will check temperatures of refrigerated products with a calibrated stem thermometer, accurate to ± 2 ° F; the stem thermometer will be checked for calibration daily.
- Frozen products will be checked to ensure they are maintained hard frozen.
- Cans will be examined for dents and swelling prior to stocking.
- Packaging will be inspected for damage, contamination, and general integrity.
- Produce will be examined for mold, pests, and any other sources of adulteration

Equipment Utilized:

- Stem thermometer

HACCP PLAN

[Establishment name & address]

CCP2: COLD HOLDING

Monitoring Procedures:

• Minimum Cold Holding Temperatures:

o Frozen products are maintained in a hard frozen state.

o **≤ 38° F (unless otherwise specified by the manufacturer)** – Pasteurized crab meat and reduced oxygen packaged products (with no other method of bacteriological barrier).

o **≤ 41°F** – Potentially hazardous refrigerated products, products labeled to "refrigerate after opening", sliced/processed fruits/vegetables, and shelf-stable products from dented cans.

o **≤ 45°F** – Shellfish (i.e. raw eggs produced by chickens for human consumption) and shellfish (i.e. oysters, clams, mussels, and scallops [in any form except when the final product is the adductor muscle only]; includes shucked or in the shell, whole or in part, or raw [including post-harvest processed].

• Raw foods are stored according to final cooking temperature (i.e. foods with the highest cook temperature are placed on the bottom and ready –to-eat foods are placed at the top, etc.); raw foods are physically separated from cooked and ready-to-eat foods; ready-to-eat raw oysters will be separated from other raw and ready-to-eat products.

• Foods will be labeled with product or common name; foods will be dated with a creation and/or expiration date (optional); label foods on the side of the container if the lid is not permanently attached.

• Food will be stored in refrigeration/freezer units in a manner that permits the free circulation of cold air (i.e. units will not be overstocked).

• Foods will be kept covered during cold storage.

• Foods must be placed at least 6 inches off of the ground in walk-in refrigerators and freezers when kept covered and 18 inches if food is exposed/uncovered.

• Packaged food and seafood are not stored in contact with water or undrained ice.

Corrective Action:

• Food greater than 41° F for less than 4 hours may be rapidly re-chilled.

•Discard if food is greater than 41° F for more than 4 hours (or if time is unverifiable/unknown).

•Discard if pasteurized crab or potentially hazardous reduced oxygen packaged food is greater than 38 ° F for 4 hours (or if is unverifiable/unknown).

• Do not refreeze thawed food; may be refrigerated if less than 41° F.

• Separate raw foods from cooked and ready-to-eat foods if contamination is not observed; if contamination is observed, discard contaminated items or cook to 165° F for 15 seconds.

•Label food not readily identifiable and/or stored in non-translucent (clear) containers.

***DISCLAIMER* the time food products are out of temperature is cumulative for each product, not each step; potentially hazardous ready-to-eat food may only be out of temperature for a TOTAL of 4 hours.**

Verification:

• Manager will check temperatures of refrigerated products (internal temperatures) with a calibrated thermometer, accurate to ± 2° F; the thermometer will be checked for calibration daily.

• Frozen products will be checked to ensure they are maintained hard frozen.

• Food labeling will be checked for visibility and accuracy.

- Refrigeration and freezer units will be maintained as specified by the manufacturer.

Equipment Utilized:

- Thermometer for internal checks of food temp- must be able to calibrate
- Unit indicating thermometers
- Refrigerator/freezer

HACCP PLAN

[Establishment name & address]

CCP 3: THAW

Monitoring Procedure:

- Thaw food in refrigerator that maintains ≤ 41° F.
- Thaw food under potable (drinkable) running water ≤ 70° F in a sanitized environment; food is not allowed to exceed 41° F; food may not be thawed in a sink equipped with an automatic chemical dispenser.
    - Clean and sanitize the sink and equipment (Chlorine = 50-100 ppm for 7 seconds, Quaternary Ammonia = 200-400 ppm for 30-90 seconds)
- Food is thawed as part of a cook step (i.e. cooked from frozen)
- Reduced oxygen packaged products are removed from packaging prior to thawing (or as stated on packaging).

Corrective Action:

- Food greater than 41° F for less than 4 hours may be rapidly re-chilled or immediately cooked.
- Discard if food is greater than 41° F for more than 4 hours (or if time is unverifiable).
- Alter thawing process as needed.

DISCLAIMER* the time food products are out of temperature is cumulative for each product, not each step; potentially hazardous food may only be out of temperature for a TOTAL of 4 hours.

Verification:

- Manager will check temperatures of thawing products with a calibrated thermometer; accurate to ± 2° F; the (stem) thermometer will be checked for calibration daily.
- Manager will ensure thawing processes are being followed.

Equipment Utilized:

- (Stem) thermometer
- Refrigerator
- Sink

HACCP PLAN

[Establishment name & address]

CCP 4: PREPARATION/READY-TO-SERVE

Monitoring Procedure:

- Employee hygiene is maintained:
  - Hands are thoroughly washed under warm (≥ 100° F) potable water with soap for a minimum of 20 seconds and dried with a paper towel.
  - Gloves are utilized when handling ready-to-eat food; hands are washed between changing of gloves.
  - Hand contact is minimized.
- Employees with infection or symptoms of foodborne illness are restricted from food related activities in accordance with COMAR 10.06.01.
- Equipment is cleaned and sanitized after each use or every 4 hours of continuous use (Chlorine = 50-100 ppm for 7 seconds; Quaternary Ammonia = 200-400 ppm for 30-90 seconds).
- Minimize time potentially hazardous foods are exposed to ambient room temperature.
- Pre-chill ingredients to ≤ 41° F for cold hold recipes.
- Maintain hot food being actively prepared ≥ 135° F.
- Raw fruits and vegetables are washed with potable water to remove any debris or contamination prior to use/preparation.

Corrective Action:

Wash hands.

- Food greater than 41° F (for cold products) or less than 135° F (for hot products) for less than 4 hours may be rapidly re-chilled/re-heated.
- Discard if food is greater than 41° F (for cold products) or less than 135° F for more than 4 hours (or if time is unverifiable/unknown).
- Discard food contaminated by soiled hands/equipment.
- Discard ready-to-eat food handled without gloves.
- Utilize hair restraints (must cover 80% of your head) and hair must be pulled back off of the shoulder.
- Set up wash (soap and water) and sanitizer (sanitizer and water) buckets.

DISCLAIMER* the time food products are out of temperature is cumulative for each product, not each step; potentially hazardous food may only be out of temperature for a TOTAL of 4 hours.

Verification:

- Manager will check temperatures of products being prepared with a calibrated (stem) thermometer, accurate to ± 2° F; the stem thermometer will be checked for calibration daily.
- Manager will monitor time food is observed at ambient temperature.
- Manager will ensure employees are following monitoring procedures and corrective actions.

Equipment Utilized:

- Stem Thermometer
- Refrigerator
- Sink
- Hand sink/soap/paper towels
- Disposable gloves
- Hair Restraints
- Utensils
- Mixer
- Preparation surfaces
- Food pans/containers

HACCP PLAN

[Establishment Name]

CCP 5: COOK

Monitoring Procedures:

- Minimum internal Cooking Temperatures:
  - **130°F for at least 112 minutes** – Rare whole roasts (whole or corned beef; pork and cured pork (* see COMAR 10.15.03.10 for entire chart).
  - **135°F** – Fruits, vegetables, and commercially processed (pre-cooked/ready-to-eat) foods for cold holding.
  - **145°F for at least 15 seconds** - Seafood, shell eggs, and meats prepared for immediate service, and approved foods not specifically listed under COMAR 10.15.03.10.
  - **155°F for at least 15 seconds** – Comminuted (i.e. ground/minced/diced) meats (except poultry) and fish, injected meats, eggs for hot holding, and products for hot holding containing eggs are cooked to this minimum internal temperature.
  - **155°F for at least 22 seconds** – Whole roasts (whole or corned beef; pork & cured pork)
  - **165°F for at least 15 seconds** – Poultry, stuffed meats, & stuffing containing fish/meat/poultry.
  - **165°F and be held for at least 2 minutes after removal from microwave** – Food of animal origin cooked exclusively in a microwave.
- Ready-to-eat commercially processed foods for immediate service may be cooked to any temperature; food that is cooked, cooled, and then refrigerated in accordance with COMAR 10.15.03 (such as roast beef for a sandwich) may be served for immediate consumption at any temperature.
- When any food of animal origin is served intentionally raw or undercooked: (1) a written notification will be provided on a menu board/brochure, a deli case or menu board, a label statement, a table tent or placard, or another written menus that is visible and legible to all consumers, (2) these food items are identified with an asterisk to a footnote that states the item is served raw, undercooked, may be cooked to order upon specific consumer request, or contains raw or undercooked ingredients, and (3) utilizes, at a minimum, the following written statement: **"Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have medical conditions."**
- Undercooked seared beef steak may be served at customer request if ONLY whole-muscle, intact beefsteak is prepared for immediate service and meat is seared continuously on both top and bottom utilizing a heating environment that imparts a **minimum surface temperature of 145°F for at least 15 seconds** and achieves a cooked color on all external surfaces.

Corrective Action:

- Continue heating continuously until temperature is obtained.
- Discard food.

Verification:

- Manager will check minimum internal cooking temperatures of food products with a calibrated stem thermometer, accurate to ± 2°F; stem thermometer to be calibrated daily.

Equipment Utilized:

- Stem thermometer
- Oven
- Deep fryer
- Grill/flat top
- Steamer
- Stovetop/range
- Microwave

HACCP PLAN

[Establishment Name]

CCP 6: HOT HOLDING

Monitoring Procedures:

- Internal temperature of food is maintained **greater than or equal to 135 °F.**
- Food is kept covered when not in use.

Corrective Action:

- Food out-of-temperature for less than 4 hours may be rapidly reheated to 165°F for at least 15 seconds.
- Discard rare roast beef less than 130°F for more than 4 hours (or if time is unverifiable/unknown).
- Discard all other potentially hazardous food less than 135°F for more than 4 hours (or if time is unverifiable/unknown).

- ***DISCLAIMER* the time food products are out of temperature is cumulative for each product, not each step; potentially hazardous food may only be out of temperature for a TOTAL of 4 hours.**

Verification:

- Manager will check temperatures of potentially hazardous food products with a calibrated stem thermometer, accurate to ± 2°F; the stem thermometer will be calibrated daily.

Equipment Utilized:

- Stem thermometer
- Hot hold unit (soup kettle/cabinet/steam table)
- Steam Table

HACCP PLAN

[Establishment Name]

CCP 7: COOLING

Monitoring Procedure:

- Cool from 135°F to 70°F within 2 hours and then 70°F to less than or equal to 41°F within an additional 4 hours using one or several of the following methods:
  - Utilize shallow pans with food not over 3 inches deep
  - Reduce food mass by separating into smaller and/or thinner portions
  - Utilize rapid cooling equipment
  - Use ice water baths combined with frequent stirring
  - Use containers that facilitate heat transfer
  - Add ice made from potable water as an ingredient
- Refrigerate loosely covered or allow the food to remain uncovered until cooled if the food is protected from overhead contamination.
- Products will not be allowed to cool at room temperature once the internal temperature has reached 135°F.

Corrective Action:

- Food improperly cooled (within 4 hours of the start of cooling) may be rapidly reheated to 165°F for at least 15 seconds and then properly cooled; **NOTE: THIS CORRECTIVE ACTION MAY ONLY BE PERFORMED ONCE.**
- Discard product

Verification:

- Manager will check temperatures of cooling products with a calibrated stem thermometer, accurate to ± 2°F; the stem thermometer will be checked for calibration daily.
- Ensure cooling products are in shallow pans and are stirred as frequently as possible.

Equipment Utilized:

- Stem thermometer
- Refrigerator/ freezer
- Shallow food pans
- Ice wand
- Sink (i.e. Ice Bath)

HACCP PLAN

[Establishment name]

CCP 8: REHEAT

Monitoring Procedures:

- Facility-cooled potentially hazardous food (to be hot held) is rapidly reheated to greater than or equal to 165°F for at least 15 seconds; food must reach ≥ 165°F within 2 hours.

Corrective Action:

- Continue heating until temperature is achieved if less than 2 hours.
- Discard product that does not reach greater than or equal to 165°F within 2 hours.

Verification:

- Manager will check temperatures of reheating products with a calibrated stem thermometer, accurate to ± 2°F; the stem thermometer will be checked for calibration daily.
- Manager will monitor reheating time period.

Equipment Utilized:

- Stem thermometer
- Stovetop/range
- Oven
- Microwave

HACCP PLAN

[Establishment Name]

CCP 9: TRANSPORTATION (CATERING)

Monitoring Procedure:

- Food is held at proper temperature during and after transportation:
  - Frozen products are maintained in a hard frozen state
  - Potentially hazardous refrigerated products are held ≤ 41°F
  - Pasteurized crab meat and reduced oxygen packaged products (with no other method of bacteriological barrier) are maintained ≤ 38°F
  - Hot foods are maintained ≥ 135°F
- Ice, used for cold holding food, is obtained from an approved source and drained.
- Food must be covered and protected from adulteration and contamination during transportation.

Corrective Action:

- Do not refreeze thawed food; it may be refrigerated if less than 41°F.
- Cold food greater than 41°F for less than 4 hours may be rapidly re-chilled.
- Discard cold food greater than 41°F for greater than 4 hours (or if time is unverifiable/unknown).
- Hot food less than 135°F for less than 4 hours may be rapidly reheated to greater than or equal to 165°F for at least 15 seconds.
- Discard hot food less than 135°F for more than 4 hours (or if time is unverifiable/unknown).
- Discard reheated food that does not reach greater than or equal to 165°F within 2 hours.

DISCLAIMER* the time food products are out of temperature is cumulative for each product, not each step; potentially hazardous food may only be out of temperature for a TOTAL of 4 hours.

Verification:

- Manager will check temperatures of all potentially hazardous products with a calibrated stem thermometer, accurate to ± 2°F; the stem thermometer will be checked for calibration daily.
- Manager will monitor transportation time period.

Equipment Utilized:

- Stem thermometer
- Ice Machine
- Catering Vehicle
- Insulated containers/coolers

HACCP PLAN

[Establishment Name]

CCP10: TIME-ONLY (SPECIAL PROCESS)

******A WRITTEN REQUEST MUST BE SUBMITTED TO THE HEALTH DEPARTMENT PRIOR TO USE OF THIS PROCESS***

Monitoring Procedures:

- Food is held without temperature control for a total for 4 hours (including preparation); any food not served after 4 hours will be discarded.
- Food will be labeled with either the time of production or expiration.
- Food served cold must have an initial temperature of less than or equal to 41°F upon removal from refrigeration.
- Food served hot must have an initial temperature of greater than or equal to 135°F upon removal from heating equipment.
- All time-only procedures will be monitored and logged daily; logs must be maintained on-site.

Corrective Action:

- Discard food that has been exceeded four hours of time-only control or if time is unverifiable/unknown.

Verification:

- Manager will ensure labeling and discard periods are followed.
- Manager will check initial temperatures of products prior to time-only procedures with a calibrated stem thermometer, accurate to ± 2°F; the stem thermometer will be checked for calibration daily.

Equipment Utilized:

- Stem thermometer
- Time-only logs
- Time-only labels

HACCP PLAN

[Establishment Name]

PROCEDURES FOR EMPLOYEE HACCP TRAINING

I, [Owner Name] owner of [Establishment Name], license # [License Number], agree to provide employee training in HACCP plan procedures prior to permitting employees to prepare and serve food at my facility using the following methods:

1. [HACCP Training 1]
2. [HACCP Training 2]
3. [HACCP Training 3]

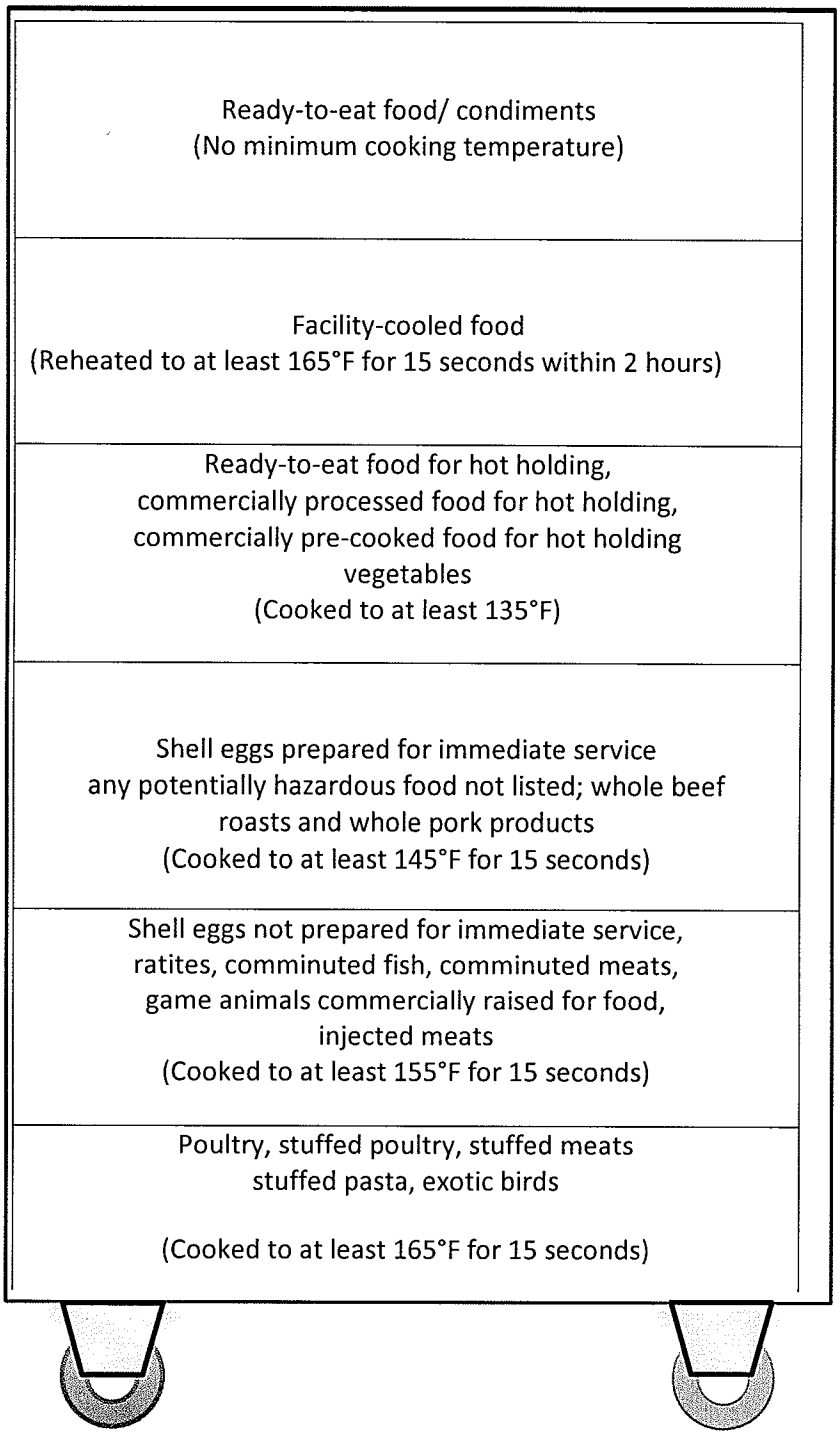
Prepared by: [Owner Name]

Signature:_____

Approved by: [Inspector Name]

Signature:_____

Appendix 1: Proper Cold Food Storage Poster



MINIMUM COLD HOLDING TEMPERATURES

Frozen products: hard frozen

Pasteurized crab meat and reduced oxygen packaged products: ≤ 38°F (internal)

Potentially hazardous food (not listed here): ≤ 41°F (internal) Shell eggs: ≤ 45°F

Appendix 6: Time/ Temperature Log Example

DATE: __/__/__	**SHIFT: _____**			**STATION:_____**	
UNIT NAME / PRODUCT NAME	PROCESS / CCP (CH, HH,CL, RH)	TIME	UNIT / PRODUCT TEMP. (°F)	CORRECTIVE ACTION	INTIALS
Processes/CCP: CH= Cold Hold, HH= Hot Hold, CL= Cool, RH= Reheat		**Corrective Actions:** DS= Discard, RRC= Rapid Re-Chill, RRH= Rapid Reheat, AP= Altered Process, TP = Transferred Product, AU = Adjusted Unit			

(1) Chart 1. Summary of Minimum Cooking and Reheating Food Temperature and Holding Times

Food	Minimum Internal Temperature °F	°C	Holding Time At Specified Temperature
Shell Eggs Fish, meat, and all other potentially hazardous foods not specified in Chart 1.	145	63	15 Seconds
Shell eggs not prepared for immediate service, ratites, comminuted fish and meats, game animals commercially raised for food, and injected meats.	145 150 155 158	63 66 68 70	3 minutes 1 minute 15 seconds <1 second
Whole roasts (beef, corned beef, pork and cured pork roasts such as ham). Holding times may include post oven heat rise. Minimum oven temperature for roasts > 10 lb. is 250°F for dry heat. For roasts <10 lb., minimum oven temperatures are 350°F for dry heat and 325°F for convection ovens. Oven temperature may be 250°F or less for high humidity cooking (relative humidity greater than 90% for at least 1 hour or in a moisture impermeable bag that provides 100% humidity).	130 131 133 135 136 138 140 142 144 145 147 151 155 158	54.4 55 56.1 57.2 57.8 58.9 60 61.1 62.2 62.8 63.9 66.1 68.3 70	112 minutes 89 minutes 56 minutes 36 minutes 28 minutes 18 minutes 12 minutes 8 minutes 5 minutes 4 minutes 134 seconds 54 seconds 22 seconds none
Poultry; stuffed meat, pasta, or poultry, and exotic bird species; wild game animals; and stuffing containing fish, meat, or poultry. Reheat leftovers for hot holding.	165	74	15 Seconds
Raw foods of animal origin cooked in a microwave oven.	165	74	Hold for 2 minutes after removing from microwave oven
Fruits and vegetables cooked for hot holding, ready-to-eat commercially processed foods, and hot holding.	135	57	None
Ready-to-eat commercially processed foods for immediate service.	None		None